

**We claim:**

1. A process for the preparation of instant soup mix from Indian dill (*Anethum sowa*), said process comprising the steps:
  - i) cutting the cleaned Indian dill leaves into shreds of 4-5 cm long;
  - 5 ii) soaking the shreds of step (i) in a solution containing 0.5 to 1.0 % sodium bi carbonate for a period of 20 to 40 minutes;
  - iii) drying the soaked shreds of step (ii) using hot air at a temperature in the range of 40°-50°C;
  - 10 iv) powdering the dried shreds of step (iii) and passing through sieve with a pore size of about 400 to 600  $\mu\text{m}$ .
  - v) powdering the drum dried, cabinet dried and sun dried potato cubes, and dried onion shreds and passing through sieve with a pore size of about 500  $\mu\text{m}$ .
  - 15 vi) mixing skim milk powder : Corn flour : Potato flour : wheat flour : malto dextrin: fat : dill powder : salt : sugar : onion : pepper with a ratio in the range of 10-20 : 12-15 : 10-12 : 10- 14 : 10-14 : 3-8 : 3-6 : 3-5 : 3-7 : 2-4 : 1-2.5 (w/w) respectively to obtain soup mix, and
  - vii) obtaining the instant soup mixture by drying the soup mix of step (vi) till the moisture content of the said becomes 3 to 5%.
- 20 2. A process as claimed in claim 1, wherein in step (ii) the ratio of shreds and solution is 1:2.
3. A process as claimed in claim 1, wherein in step (v) the potatoes and onions are dried using drying techniques selected from a group comprising drum drying, cabinet drying and sun drying.
- 25 4. A process as claimed in claim 3, wherein the drum drying of potato is performed by following steps:
  - (i) dicing the potatoes into cubes;
  - (ii) cooking potatoes of step (a) at 70 to 75°C in an autoclave for about 15 to 20 minutes followed by cooling at 12 to 17°C for about 15 to 20 minutes;
  - 30 (iii) cooking the cooled potatoes of step (ii) at a temperature in the range of 75 to 85°C for about 15 to 20 minutes;
  - (iv) mashing the cooked potatoes of step (iii) in a mixture;
  - (v) adding potassium metabisulphite in the range of 1500 to 2500 mg/kg,

whey protein concentrate in the range of 0.02% to 0.09% and monosodium glutamate in the range of 0.05 to 0.1% to the potato mash, and

5 (vi) drying the potato mash of step (v) and ground into powder followed by passing through a sieve with a pore size in the range of 400 to 600 $\mu$ m to obtain the potato flour.

5. A process as claimed in claim 4, wherein the cabinet drying of potato is performed by following steps:

10 (i) dicing the potatoes into cubes;

(ii) autoclaving the potatoes of step (i) for a period of about 3 to 8 minutes to inactivate the enzyme followed by cooling the same;

(iii) adding potassium metabisulphite to the potatoes of step (ii) in the range of 1500 to 2500 mg/kg for a period of 10 to 30 minutes;

(iv) drying the cooled potato of step (iii) at a temperature in the range of 60-15 70°C for about 6 to 8 hours, and

(v) grinding the dried potato of step (iv) into powder followed by passing through a sieve with a pore size in the range of 400 to 600 $\mu$ m to obtain the potato flour.

6. A process as claimed in claim 4, wherein the drying and grinding of onion is performed by following steps:

20 (i) slicing the peeled onion;

(ii) drying the sliced onion of step (i) in hot air at a temperature in the range of 55 to 65°C to obtain the dehydrated onion shreds, and

(iii) grinding the dehydrated onion shreds of step (ii) and passing through a 25 sieve with a pore size in the range of 400 to 600  $\mu$ m to obtain the onion powder.

7. A process as claimed in claim 1, wherein in step (vi) the peak viscosity, hot paste viscosity and cold paste viscosity of soup mix using drum dried potato flour are 127,107 and 186 cps respectively.

30 8. A process as claimed in claim 1, wherein in step (vi) the peak viscosity, hot paste viscosity and cold paste viscosity of soup mix using cabinet dried potato flour in the soup mix are 145,126 and 288 cps respectively.

9. A process as claimed in claim 1, wherein in step (vi) the peak viscosity, hot paste viscosity and cold paste viscosity of soup mix using native potato flour in the soup mix are 182,167 and 291 cps respectively.
10. A process as claimed in claim 1, wherein in step (vi) the peak viscosity, hot paste viscosity and cold paste viscosity of soup mix using cabinet dried potato flour in place of corn flour and wheat flour in the soup mix are 133,130 and 208 cps respectively. 5
11. A process as claimed in claim 1, wherein in step (vi) the soup mix is packed in metallised polyester/ polyethylene laminate pouches having a thickness of 150 to 250gauge, has a shelf life up to 8 months in 65% relative humidity at room 10 temperature.
12. A process as claimed in claim 1, wherein in step (vii) the soup mix when reconstituted in cold water (soup mix: water::1: 10-12), stirred and brought to boil has an excellent color, taste, flavor and consistency and over all quality.
13. A process as claimed in claim 1, wherein the instant soup mix is free flowing 15 with a moisture content in the range of 3 to 5%, critical moisture content in the range of 9 to 13%, fat in the range of 8 to 9.5%, free fatty acids mg/g about 3.36, peroxide value/g: nil, hunter color values as L, a, b, L: 73.0, a: -4.137, b: 16.13 and total plate counts is about 18750/g and yeast and moulds is not 20 present.
14. An instant soup mix as claimed in the process of claim 1.
15. An instant soup mix as claimed in claim 15, wherein the soup is free flowing 25 with a moisture content in the range of 3 to 5%, critical moisture content in the range of 9 to 13%, fat in the range of 8 to 9.5%, free fatty acids mg/g about 3.36, peroxide value/g: nil, hunter color values as L, a, b, L: 73.0, a: -4.137, b: 16.13 and total plate counts is about 18750/g and yeast and moulds is not present.